WO 99/48590

A COST-EFFECTIVE BEER BREWING PROCESS

Description

The invention concerns an innovative process for brewing beer. The goal of the invention is to disclose a process that reduces considerably the present-day product losses and the resulting serious ecological problems with their associated costs.

Recent publications indicate that the world-wide product losses in beer brewing including processed raw and intermediate materials and final product lie in the region of 20-30%. The main sources of loss occur in the mash production and filtration followed by beer clarification operations after fermentation. Alone in the mashing process losses of up to 20% are caused by incomplete breakdown of the starch and polysaccarides. Up to 10% of the available fermentable sugars from mashing is lost in the mash filtration operation because of inefficient recovery of the fermentable sugars contained in the thick beds of the coarse mashing residues remaining at the end of the filtration operation. Beer losses of the fermented wort of up to 10% are incurred in the average brewery according to the particular type of brewing process, for instance, whether bottom or top fermentation is practiced or whether conditioning substances for clarification after fermentaion are used or not. It is commonly acknowledged that for every litre of beer produced 5-10 litres of biologically highly contaminated effluent are generated.

The Invention

Fig.1 is a flow-sheet of a conventional brewery. The clarification stages 103, 105, 107, 109, 110, 112, 113, 114, 116, 117 causing a large part of the product loss and effluent problem are replaced in the present invention by the stages 202, 204 illustrated in Fig.2 the apparatus of which complies with the genre of filtration equipment disclosed in GB2280857. These are band filters with a filter chamber through which a filter band is intermittently transportable over a support surface that divides the filter chamber into a lower filtrate chamber and an upper turbid liquid chamber, whereby the turbid liquid chamber has a lid-like form and the filter band during the operation when a pressure differential in the filter chamber develops is sealed between the movable dependent edges of the turbid liquid chamber and the filtrate chamber. The advantage of the further developed version of this band filter is that suspensions of finely divided solids can be

filtered fully automatically with the exclusion of air, whereby the residual dissolved products in the thin layers of filtered solids formed are largely recoverable producing a dewatered dischargeable filter cake and a sterile filtrate. With the application of membraneous filter bands with particulate cut-off sizes of 0.01-1.0 micron, malt and grain grist for mashing are milled to a mean particle size of 20-100 micron. Such values lead to a much improved yield of fermentable sugars in mashing as well as in washing the spent grist after filtration. According to the invention, the finely divided grist is mashed in a reactor-type of vessel 201, whereby after heating in stages by means of a heat transfer jacket 213 vacuum is applied by a vacuum generating plant 216 and the agitated contents of the reactor are blown with live steam through a distributor 217, whereby with comparatively low temperatures and steam consumption undesirable off-taste producing volatiles are removed. from the mash and the precipitation of the hot-break and the breakdown of enzymatic materials as well as sterile conditions are achieved. Subsequently, the agitated contents of the mashing reactor are cooled to precipitate the proteinaceous matter of the cold-break and then filtered by the band filter plant 202. According to the invention, the finely ground husks and other residual hard materials of the mash are used as filter aid to remove solids and colloids down to 0.01 micron, whereby preferably membranous bands with 0.01 micron particle size cut-off are employed. The dewatered filter cake after desweetening is then discharged.

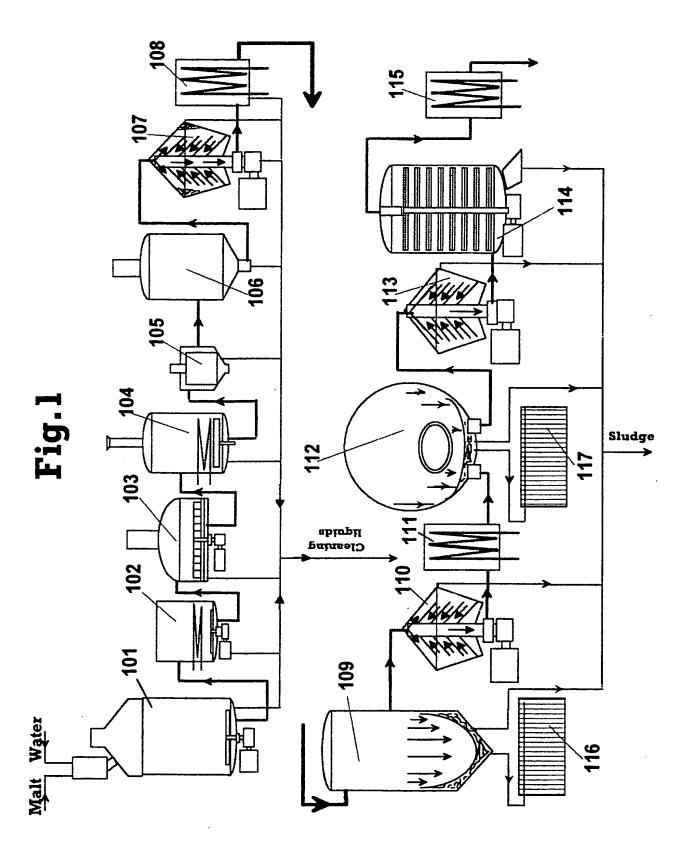
The cooled, filtered, sterile wort is then transferred to the reactor-like fermentation vessels 203 where, according to a further central aspect of the present invention, in order to maintain the wort both before, during and after fermentation free from turbidity caused by the precipitation of protein-like substances, adsorbents such as silica, resins, molecular sieves, etc are added to the wort before and/or during the fermentation process. The purpose of this is to target and remove the maximum quantity of remaining subsequent haze-forming components still in the wort as well as those metabolically produced by the yeast cells during fermentation and thereby, in effect, achieve a stabilized beer direct from the fermenter. According to the invention, to achieve quality reproducibility and efficient removal of haze-forming substances during fermentation a programmed empirical relationship over the period of the batch-wise fermentation between the temperature, pressure and carbon dioxide evolution in the fermenter by means of controllers 223, 220, 218 is maintained. The yeast cells and adsorbent are held protectively by the agitator 222

in suspension during fermentation and the subsequent filtration. This, according to the invention, promotes the sterility of the apparatus, the quality and yield of the beer, a smoothly running fermentation as well as a considerable reduction in the required cleaning effort of both the fermenter 203 and the filter plant 204 and therefore the effluent problem. The further advantage of the continuous agitation of the fresh yeast cells is their reduction in this state of the off-taste producing diacetyl remaining after the fermentation. Further, in order to conserve the integrity of the fresh yeast cells and therefore the quality of the filtered beer, the agitated contents of the fermenter after chilling are pressured with compressed gas through the 0.01 micron membranous band of the filter plant 204. In this way the filtered, stabilized beer is directly packed at 207 for consumption. A washed, dewatered yeast cake is discharged at 215.

The considerably reduced quantity of effluent produced during the equipment cleaning and sterilizing operations with the above described innovative brewing process is, according to the invention, treated with a *membranous* filter plant 211 similar to the process filter plants 202, 204. Solid adsorbents and ion-exchange materials are used to maintain an acceptable soluble organic and inorganic content in the recycled sterile washing and sterilizing liquids. In this way a closed brewery with respect to effluents is achieved by the process of the invention.

Claims

- 1. A process for the production of beer, thereby characterized, that band filters 202, 204 with a filter chamber through which a filter band is intermittently transportable over a support surface that divides the filter chamber into a lower filtrate chamber and an upper turbid liquid chamber, whereby the turbid liquid chamber has a lid-like form and the filter band during the operation when a pressure differential in the filter chamber develops is sealed between the movable dependent edges of the turbid liquid chamber, are employed for the clarification of the processed liquids, namely wort and beer.
- 2. A process according to Claim 1, thereby characterized, that mash for filtering to produce wort is made from ground malt and/or grain with a mean particle size of 0-100 micron.
- 3. A process according to Claim 1, thereby characterized, that to clarify and stabilize the fermented beer the clarified wort is dosed with adsorbents such as silica, resins, etc. before and/or during the fermentation.
- 4. A process according to Claim 2, thereby characterized, that the mash after heating is subjected to vacuum and blown with live steam while under vacuum.
- 5. A process according to Claims 2, thereby characterized, that the mash after heating is cooled to produce the cold-break before filtration.
- 6. A process for the fermentation of beer, thereby characterized, that the fermentation in the fermenter 203 is controlled by a programmed relationship between temperature, pressure and carbon dioxide evolution during the course of the fermentation.
- 7. A process for the production of beer, thereby characterized, that a band filter or filters 211, with a filter chamber through which a filter band is intermittently transportable over a support surface that divides the filter chamber into a lower filtrate chamber and an upper turbid liquid chamber, whereby the turbid liquid chamber has a lid-like form and the filter band during the operation when a pressure differential in the filter chamber develops is sealed betwen the movable dependent edges of the turbid liquid chamber and the filtrate chamber, are employed for the purpose of purifying effluents produced in the brewing process.



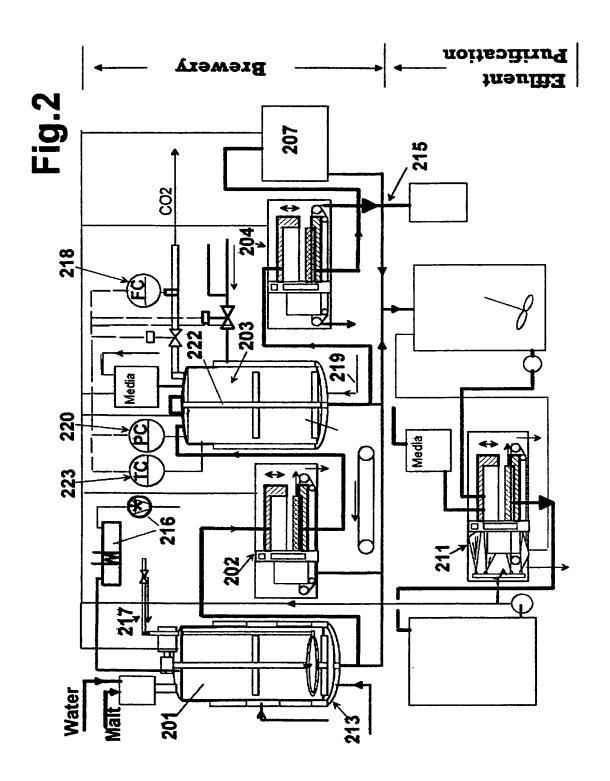


Fig.3

Key to Fig.1

Conventional beer brewing process

- 101 mash tun
- 102 mash kettle
- 103 lauter tun
- 104 wort kettle
- 105 hops strainer
- 106 wort tank
- 107 centrifuge
- 108 cooler
- 109 fermenter
- 110 centrifuge
- 111 cooler
- 112 conditioner
- 113 centrifuge
- 114 filtration (sterile)
- 115 pasteurization
- 116 yeast filter
- 117 tank bottoms filter

Key to Fig.2

process of the invention

- 201 mash kettle
- 202 mash filter
- 203 fermenter
- 204 beer filter
- 207 bottling
- 211 effluent filter
- 213 mash kettle heat transfer jacket
- 215 yeast cake discharge chute
- 216 vacuum plant
- 217 steam input
- 218 CO₂ flow controller
- 219 heating/cooling media nozzle
- 220 pressure controller
- 222 fermenter stirrer
- 223 temperature controller

INTERNATIONAL SEARCH REPORT

International Application No.

	·		PCT/AU 98/00199
A. CLASSIFICATION OF SUBJECT MATTER			
Int Cl ⁶ : BO1D 29/09, C12C 7/16, 7/24 11/11 C12H1/07			
According to International Patent Classification (IPC) or to both national classification and IPC			
B. FIELDS SEARCHED			
Minimum documentation searched (classification system followed by classification symbols) IPC: BO1D 29/09, C12C 7/16, 7/24 11/11 C12H1/07			
Documentation searched other than minimum documentation to the extent that such documents are included in the fields searched AU IP as above			
Electronic data base consulted during the international scarch (name of data base and, where practicable, search terms used) WPat B01D 29 or 33 ALE or WORT or MALT C12C 7 BAND or BELT			
C.	DOCUMENTS CONSIDERED TO BE RELEVANT		
Category*	Citation of document, with indication, where a	opropriate, of the relevant passa	ges Relevant to claim No.
Х	GB 2280857 A (MILLER) 15 February 1995 page 2 last para.		1-7
х	GB 1571480 A (MOLZAHN) 16 July 1980		1-7
х	GB 1388666 A (KERR) 6 Sept.1972		1-7
х	US 4310424 A (FREMONT) 12 Jan 1982 column 1		1-1
Further documents are listed in the continuation of Box C See patent family annex			
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Date of the actual completion of the international search Date of mailing of the international search report			
15 May 1998 2 1 MAY 1998			
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